

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Hirakou Shuzo Co LTD
<b>Founded</b>	1861
<b>Profile</b>	Originally established near the end of the Edo period as an offshoot branch of Iwate Prefecture's Kiku no Shi Shuzo, Hirakou Shuzo's first bricks were laid by the mouth of the Kitakami River in a coastal city called Ishinomaki in Miyagi Prefecture. The area (called Sanriku and Kinkazan-Oki) is blessed with both cold and warm oceanic currents that make it one of the three largest fishing grounds in the world, and delicious seafood is available year-round. Surrounded by a culture built around fishing and seafood, the brewers of Hirakou Shuzo naturally developed a predilection for brewing sake perfectly-matched to seafood and sushi; their motto is [Sakana de yaru nara Hitakami da'ccha!], meaning "If you're doing fish, it's Hitakami!".

<b>Product Name</b>	Hitakami Junmai Daiginjo Genshu Yasuke Clear Gourd
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<b>Item Number</b>	10437
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Hyogo (Toujo District)
<b>Rice (kakemai)</b>	Toku-A Yamada Nishiki
<b>Water</b>	Filtered Local Water
<b>Rice-Polishing Ratio</b>	35%
<b>Yeast</b>	Miyagi Kobo
<b>Sake Meter Value</b>	-3
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	0.9
<b>Alcohol by Volume</b>	16.5%
<b>Aged</b>	8 months
<b>Introduced in</b>	2021
<b>Brewery Location</b>	Miyagi Prefecture
<b>Brewery Head</b>	Hideki Okubara



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
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<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
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<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	×	△	×

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○	○	

**Food Pairings**

Drink on it's own or with super light dishes – raw fluke, tilefish or bass, crudite, cucumber, chilled crab or raw oysters. Matches well with the flavor of dashi. Also consider lightly dressed green salads; young arugula with lemon, olive oil, and the barest amount of pecorino would be lovely with this.

**Tasting Notes**

Floral but reserved on the nose; consider honeysuckle, sweet banana and rice cake, white pepper. Elegant and smooth, a touch of sweetness but finishes with a deft dryness. Medium light weight, light acidity, long finish. Gentle and clean, this sake matches well with the delicate flavors often found in Japanese cuisine. Aged in-bottle completely undiluted, this sake's Yamada Nishiki - which is the highest grade available of Hyogo's rice harvests - is grown in the famed fields of the Toujo District. Less than 1700 bottles made in a year.